



Shingleback

2006 CHARDONNAY

M c L A R E N V A L E , S O U T H A U S T R A L I A

McLAREN VALE

This region has a Mediterranean climate with wet winters, dry summers and plenty of sunshine. The proximity to the St. Vincent Gulf, coincidentally named after the patron saint of winemakers, benefits fruit quality with warmer spring and autumn conditions and cooler summers. McLaren Vale is renowned as a premium wine region of great beauty that consistently produces wines of the highest quality with rich flavours.

DAVEY FAMILY VINEYARD

The Davey Family Vineyard is located in the Willunga Basin at the southern end of the acclaimed McLaren Vale Wine Region. Brothers Kym and John Davey planted the Davey Family Vineyard on land that the family has owned since 1959. This site is dedicated to producing high quality, intensely coloured and flavoured grapes, using innovative canopy management and progressive viticultural techniques.

VINTAGE NOTE

Good spring rains created strong canopies that helped to see the grapes through some hot January weather. The burst of heat reduced vigour and led to slow, even ripening. The result was the early development of rich, vibrant varietal flavour. Whites were harvested from late February through to early March with reds following on and all fruit being in by the beginning of April. After perfect conditions rains arrived just as the last berry was harvested. The benevolence of the "weather gods" meant that vintage was extremely orderly but more importantly, resulted in highly aromatic and varietal wines with balanced acidity and fine tannins.

WINEMAKING

The chardonnay fruit is harvested in the cool of the night and the free run juice quickly separated from the skins. The juice is naturally cold settled (using no enzyme) and racked to ferment. 50% of the wine completes a steady fermentation at 12-18°C (54-65°F) in stainless steel. The balance is fermented in new, fine grained French oak hogsheads and is lees stirred weekly during barrel maturation. This regime along with the addition of a portion of the juice that is fermented in barrel with indigenous yeast, adds complexity and a creamy texture to the palate.

TASTING NOTE FROM JOHN DAVEY, WINEMAKER

Light straw in colour, with a hint of green. Only the best McLaren Vale free run chardonnay is used to create this delicate and well balanced wine. Nuances of lemon zest with rich peach and melon flavours can be found on both the nose and palate. With partial barrel fermentation, some use of indigenous yeast and 4 months on lees in new French oak, a creamy cashew like complexity enhances the stone fruit and citrus flavours. Enjoy now or cellar for up to 3 years.

VINEYARD SOURCE

Davey Family Vineyard, McLaren Vale

VARIETY

100% Chardonnay

BOTTLING

Alcohol : 13.0%

TA : 6.8g/L

pH : 3.33

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H A N D C R A F T E D M c L A R E N V A L E